

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
1 & 3	Sealant Service Panel	0

Site: Lido Pantry Starboard and Port side

Deduction Status: N

Violation: The seams on the Gaylord service panel over the grills were sealed with a soft sealant.

Recommendation: 7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: 1 Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction and operation specifications of these guidelines. 2 Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacture's specifications.

Action: Hard sealant is too rigid and the vibration of the ship and the flexing of the stainless steel panels causes it to crack, making it difficult to clean. There is no restriction on the use of soft sealant.

Item No.	Description	Points Deducted
2	Sealant Toaster	0

Site: Sealant Toaster

Deduction Status: N

Violation: The toaster oven had seams that were filled with a soft sealant.

Recommendation: 7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: 1 Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction and operation specifications of these guidelines. 2 Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacture's specifications.

Action: Hard sealant is too rigid and the vibration of the ship and the flexing of the stainless steel panels causes it to crack, making it difficult to clean. There is no restriction on the use of soft sealant.

Item No.	Description	Points Deducted
4	Broken Tiles	1

Site: Lido Service Areas.

Deduction Status: Y

Violation: The tile was chipped and cracked throughout the Lido.

Recommendation: 7.7.4.1.1. Decks bulkheads, and deck heads in food preparation, ware washing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing tile replacement program. Areas noted during the inspection will be addressed.

Item No.	Description	Points Deducted
5	Sanitizing Concentrations	0

Site: Lido Potwash

Deduction Status: N

Violation: Ensure that all pots and pans are submerged at least 7 seconds in the sanitizing rinse bath.

Recommendation: 7.5.6.2.2. A chemical sanitizer shall be used in accordance with the EPA-approved manufacturers's label use instructions at a minimum temperature of 24C (75F) with an exposure time of 7 seconds for a chlorine solution and 30 seconds for other chemical sanitizers.

Action: Crewmember has been reminded and re-instructed.

Item No.	Description	Points Deducted
7 & 8	Gaskets	0

Site: Main Galley / Bakery Pastry area & Main Galley / Soup area

Deduction Status: N

Violation: The door gasket on under counter ref: 4.32a and 4.13b was torn, making it difficult to clean.

Recommendation: 7.4.2.2.6 Non food-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Gaskets have been replaced.

Item No.	Description	Points Deducted
9	Drainage Coffee Machines	0

Site: Main Galley / Beverage Line

Deduction Status: N

Violation: The drains lines of the WMF coffee machines were not draining correctly and had soiled the interiors of the technical cabinets with coffee grounds.

Recommendation: 7.4.2.1.2. Nonfood –contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions

Action: Drain line will be rerouted.

Item No.	Description	Points Deducted
10	Drainage Coffee Machines	0

Site: Main Galley / Beverage Line

Deduction Status: N

Violation: The Drain Line from one of the WMF coffee machines was laying on the deck making the area difficult to clean and there was coffee grounds and other debris in this area.

Recommendation: 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Piping should be kept off the floor.

Action: Drain line will be installed 2 inch higher.

Item No.	Description	Points Deducted
11	Water Supply	0

--	--	--

Site: Main Galley / Room Service Area

Deduction Status: N

Violation: The potable water supply line to the coffee machines was mounted on the counter behind the machines this installation did not allow access under the line for cleaning.

Recommendation: 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Piping should be kept off counters to allow for proper cleaning.

Action: Drain line will be installed 2 inch higher.

Item No.	Description	Points Deducted
12	Nonfood-contact surface	1

Site: Main Galley / Lido Prep

Deduction Status: Y

Violation: There was a loose bulkhead profile near the slicer that made the area difficult to clean.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Seal all such openings.

Action: Bulkhead profile will be welded.

Item No.	Description	Points Deducted
13	Cleaning Frequency	1

Site: LIDO - POT WASH

Deduction Status: Y

Violation: The back of the slicer was soiled with food residue. It was stated that the slicer had been cleaned and sanitized.

Recommendation: 7.5.5.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Crewmember was re-instructed regarding cleaning procedure, machine was cleaned.

Item No.	Description	Points Deducted
14	Nonfood-contact surface	0

Site: Main Galley / Lido Prep

Deduction Status: N

Violation: There was a loose Bulkhead profile near the slicer that made the area difficult to clean.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Bulkhead profile will be welded.

Item No.	Description	Points Deducted
15	Plumbing fixtures / supply / drain lines / drains installed, repair	1

Site: Provision Area / Dry storage # 6

Deduction Status: Y

Violation: Water was noted dripping from a seam in the deck head. It appeared that it may be from a fire sprinkler line..

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leakage will be repaired.

Item No.	Description	Points Deducted
16	Maintenance	0

Site: Provisions - General

Deduction Status: N

Violation: The Bulk heads, Door frames and Deck heads in the provision area had open seams loose profiles and gaps making the area difficult to clean.

Recommendation: 7.7.4.2.3. Decks, bulk-heads, and deck-heads in food preparation, ware-washing pantries, and storage areas, shall be maintained in good repair.

Action: Loose profiles will be rewelded. Gaps will be closed with profile strips.